



SINGLE VINEYARD

“Jil's Dune” Chenin Blanc

2019 WINE PROFILE

AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Chenin Blanc

PRODUCTION

440 bottles

SERVING TEMP.

10-12 °C

APPELLATION

W.O. Springfontein Rim

ALCOHOL LEVEL

13,0 %

AGEING POTENTIAL

20+ years

RECOMMENDED STORAGE

Cool, dark and temperature-stable

TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean, indigenous fynbos vegetation.

SOIL

Highly alkaline limestone of marine sedimentary origin.

STORY

“All grapes of this purely organic Single Vineyard Chenin Blanc derive from one of Springfontein’s oldest blocks, #14, nestled in the estate’s limestone dunes. Within reach of the Benguela and the Agulhas current’s mixing zone, you can hear, smell and almost see the freezing sea waters swell and mist, not a handful of miles away, which in Walker Bay’s winter attract the calving whales. For this wine, the two oceans create a cool microclimate so unique as our tiny piece of earth’s calcareous soils.”

RANGE

Single Vineyard Estate Wine: Terroir wines in the narrowest sense of the word are the Springfontein Crus identified as “Single Vineyard”. The grapes come from a selected, precisely defined and controlled parcel that stands out among the plots surrounding it; through the concentration and character of its soil, its orientation towards the sun, or the particularities of wind and weather. Such a parcel warrants the greatest effort, both in the vineyard and in the cellar, to reveal and preserve its very special character.

TASTING NOTES

An expressive and finely layered Chenin Blanc, with aromas of ripe stone fruit, citrus and subtle floral notes, complemented by a distinct mineral character. The palate is precise and beautifully textured, combining vibrant freshness with depth and a fine saline edge. Delicate oak is seamlessly integrated, while the long, focused finish reveals both elegance and the distinctive limestone character of the vineyard.

FOOD PAIRING

Complements fresh seafood, roast poultry, oysters, grilled prawns or a creamy risotto.

ATTRIBUTES

Certified organic (Ecocert), vegan, low-intervention, unfiltered (natural sediment may occur), minimal sulphites.





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2019 TECHNICAL DATA

pH

3,5

TOTAL EXTRACT

23,0 g/l

RESIDUAL SUGAR

3,9 g/l

TOTAL ACIDITY

5,3 g/l

VINES PLANTED

1999

CLONE & CULTIVAR

CN422A Chenin Blanc

AVG. YIELD

15 hl/ha

ROOTSTOCK

Ramsey

VITICULTURE

Low-intervention seasonal work in the vineyard, with careful canopy and soil management and hand harvesting at optimal ripeness. The vineyard is organically farmed, with no herbicides or synthetic inputs, while the surrounding fynbos ecosystem is preserved as an integral part of the estate's terroir.

HARVEST DATE

12.02.2019

BOTTLING DATE

09.02.2021

VINIFICATION

Grapes for this wine were selected and harvested by hand and cooled overnight in a cold room. The whole bunches were gently pressed and the juice clarified for 36 hours before spontaneous fermentation in an egg-shaped vessel and small barriques. Fermentation lasted 20 days, followed by malolactic fermentation in the same vessels. The wine was then matured for 10 months in 30% second-fill barriques and 70% in egg-shaped vessels.

YEAST

Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.

DRY GOODS

Burgundy Shape, 590g, Cork, Carton of 6

LOT NO.

LO 1913

A-CODE

A 1096

TRACEABILITY

Each bottle carries an importer sticker with the importer's contact details; each bottle carries a QR code for full traceability.

PACKAGING / RECYCLABILITY

Glass bottle and cardboard carton are fully recyclable.

DECLARATION OF CONFORMITY

The relevant Declaration of Conformity (DoC) and supporting compliance documentation are available on request.

